244 Some people, before they sow millet, lay out small plots of tomatoes in the fields reserved for millet, and water them morning and evening. They do this when the field is cleared just before sowing. Then they dig up the seedlings at the first rainfall and plant them elsewhere. Their tomatoes are ripe before the maize.

The three other kinds of tomatoes are cultivated in the same fashion.

The Mossi are familiar with the native eggplant. It is called bovo in Mossi, baulo in Nounouma, bio in Kassouna, boroma /482/ in Sissala. These eggplants are planted when the large red millet is sown. They are placed around the soukala, or in the bush near the watercourses. They are harvested in September at the same time as the large red millet.

The Mossi also cultivate pimentos (kiparé).

The seeds are sown near the soukala, without any preparatory work, at the beginning of the winter season. The weeds are removed after fifteen or twenty days. Two months after sowing, the young shoot produces offspring. The pimento may be gathered at that time. They are removed as the need arises and added to the sauce.

[438] The Mossi are fond of pimento. Those who grow it in large quantities sell the surplus at market.

249 445 As for gourds and calabashes, the Mossi have three kinds as listed below:

1. The ordinary calabash, which is very large and which is cut in two to make household calabashes. They call it vandé.

The Mossi plant it at the beginning of the winter season, in patches of good soil near the huts, or in similar spots in the bush. Holes are made in the ground with the koutiaga, in which seeds are placed and then covered up. The calabashes only ripen at the end of six or seven months, that is to say, when the winter season is over. Then they are cut in two, and the inner part is removed. This is how the household calabashes are fashioned.

2. The drinking calabash. This one has the natural shape of a swollen gourd with a neck widening toward the top. The Mossi call it binga. It is sown by the huts and made to climb upon the roofs.

249 It is gathered when the winter season is over. The upper tip is cut
415 horizontally to create an opening, and water is poured inside to rot the fibrous inner part. When this is accomplished, the calabash is filled with pebbles and shaken until the torn fibers are removed. Once this has been done, the binga is ready to use. When they go
[482] on a trip, the Mossi carry it suspended from the shoulder as a drinking gourd, like all Blacks of West Africa. /483/ They use a cork of green leaves to prevent the water from escaping.

3. The green gourds properly so called (kamboudou in Mossi) which are made to grow on the roofs. The Mossi do not eat them any more than they eat the two previous species. They cut them in two and fashion them into small household calabashes.

249 Calabashes are not cultivated as a food crop, therefore, but as a crop ranking with karnyanga, cotton, tobacco, hemp, indigo, etc.

244 The Mossi also grow a kind of large cucumber, yorolé. The Gourounsi call it gango and the Bambara dié.

At the beginning of the winter season, yorolé are planted around the soukala where the household refuse is discarded. Yorolé are planted by the women. Weeds, when they come out, are cleared with the ouaka. The yorolé are harvested immediately
[252] after the millet and stored in the huts. They are cooked in water and eaten as they are, without seasoning or salt.

As for niri (the Mossi word) or yergan (the Nounouma word), it is a small gourd the size of an orange, green or yellowish green, that grows in the fields along the ground. The yergan are gathered when they are ripe, placed in a hole in the ground where they are left to rot, and then washed. Then the seeds are removed and used
[252] in the sauce, or else they are eaten roasted and seasoned with salt. One does not eat the yergan themselves, therefore, but only their seeds.

The Mossi grow them in the south, at Nobéré and Rakaye. The yergan are sown at the same time as millet, around the soukala, in the fields of maize and large red millet. They are gathered during the first half of October.

439 As far as onions are concerned, the Mossi are familiar with
262 them and call them albasalé, but do not cultivate them. It is the Haoussa, on their way in from Bandiagara, who buy them from the Habé and bring them to the Mossi. The growers themselves sometimes come in large caravans and sell them at Ouagadougou.

248 /484/ We are now finished with the Mossi food crops. Let us proceed to other crops.

Cotton (lamdo or lango in Mossi) is a dry-season crop here rather than a rainy-season crop.

It is planted near the soukala, or else in the bush along the watercourses.

During the winter season, grass along watercourses is cut down and left lying there to fertilize the ground. Then cotton is planted at the end of the rainy season. Holes are made into the earth with the koutiaga, three or four cotton seeds are placed in each hole and then covered up. The cotton emerges from the ground at the end of five or six days. Weeds are pulled out every fortnight. The cotton ripens at the end of 100 days. The stem may reach 75 centimeters or 1.50 meters in height, depending on the quality of the soil. Then comes the harvesting, which extends over a period of thirty or forty days, because one must wait for the pod to burst and the boll to appear before plucking. The women, girls, and small boys do this plucking.

The Mossi grow a considerable amount of cotton and take very good care of their fields. In any case, the soil and climate of the region are rather propitious to this crop. The harvesting is done in February and March. The average local price of cotton is one franc
[435] a kilogram.

● 249 Tobacco is also partly a dry-season crop. At least its cultivation begins during the rainy season, extends into the dry season, and ends only in the latter. Tobacco is grown near the soukala like maize, large red millet, hemp, etc.

Tobacco is sown during the rainy season near the soukala. Twenty-five days are allowed to elapse, and then the plants are dug out and transplanted to another spot near the soukala. When the

249 rainy season ends, the tobacco has already grown tall. In the month of December, one begins to gather the leaves, taking first the lowest ones which are the first to ripen. One keeps plucking up the stem and gathering leaves until the end /485/ of January. Then the tobacco stems are cut down to get the seeds.

276 In order to make tobacco, the leaves are left to dry in the sun, and then, when they are dry, the men crush them in small mortars. They add a little water, stir, and make tobacco balls, or rather small elongated loaves worth one sou apiece. These loaves are entrusted to the women to be sold at market.

249 The Mossi also grow indigo (gara in Mossi, as in Bambara). During the rainy season, indigo is sown in separate plots. First the grass is removed, and then the ground is struck here and there with the koutiaga. Then indigo seeds are broadcast, and the soil is moved with the ouaka to cover the seeds so that the birds will not eat them. At the end of a fortnight, the indigo begins to shoot. The weeds are removed by hand. The leaves may be gathered forty days later. They are gathered by hand and given to the women, who press them into flat loaves.

248 As for hemp (berenga in Mossi, pepan in Nounouma, kanzé in Kassouna, dafou in Mandé), it is sown among the maize that surrounds the soukala as soon as the latter has put forth shoots. The barenga has a long stalk similar to maize and hard to distinguish from the latter, but while maize is harvested in August, berenga stalks are left standing until October or November.

262 Its leaves are used for sauces.

241 Hemp closes our list of food crops and other crops in Mossi territory. Let us close with a few words on agricultural tools.

The basic tool of cultivation, here as in all other parts of West Africa, is the daba. The Mossi have two kinds:

1. The ouaka, a kind of daba with a broad, thin blade. It is used to turn up the soil.

/486/ 2. The koutiaga, koutiara or koutiaba. This is a kind of small hoe which is used to make holes when sowing grain or seeds.

The Mossi also have the following accessory tools:

1. The laré. This is an axe used to cut stumps when a plot is cleared.

322 salt, etc. Small bows are worth 20 cowries, medium ones 70, and [435] large ones 100.

285 We have just reviewed woodworking. Let us proceed to basketry. Here the latter gives rise to two major trades, the basket maker's and the hat maker's. Let us study them in turn.

As an example, here is Niandé Zango, a basket maker and head of a soukala. He has two wives and three children. His soukala numbers five huts.

He works in the fields during the winter season, and at his trade during the dry season. His fields bring him the larger returns.

He makes his baskets at home without waiting for an order, and he has his wives sell them at market.

He gets doudouma straw in the bush and cultivates mono in his maize field.

[314] Doudouma is a tall grass that is left to dry and that furnishes excellent straw for the manufacture of baskets and trays.

Doudoumidou is doudouma straw dyed red with mono.

249 386 285 Mono (faraoro in Bambara) is a plant grown by the Mossi in their maize fields, around the soukala. It looks a great deal like large red millet, but it is /525/ not the same thing. It is probably a variety of large millet, however. Mono is sown along with maize when the first rains begin to fall. Holes are made with the koutiaga, mono grains placed within and covered up. When mono has emerged from the ground, the weeds are pulled out. The harvesting is done about two and a half months after sowing. The stalks are severed at the base and left to dry in the sun, and then the sheaths and culms are torn off. The latter are the parts used to dye the straw red.

The sheaths and culms are crushed by rubbing them by hand in a canari full of water. Then the doudouma straw is left to soak in this canari. The canari is placed on the fire, where it is kept for six hours. When this is over, the straw, now dyed red, is removed.

386 285 Doudousabalé is doudouma straw dyed black by immersion in bérédo. The straw is gathered, taken to a watercourse, and buried in bérédo. It is left there for a whole day, and this gives it a shiny grey hue.

386 There are dyers as well as weavers and tailors among the Mossi.
177 "Dyer" is garalosadaba in Mossi, from gara, "indigo" and sadaba, "maker." There are no dyers in the southern part of Mossi territory but only in the north, from Ouagadougou upward. This would tend to prove that just as the Mossi probably learned cotton weaving from the Yarsé, they must have learned the dyer's craft from the Songhay, with whom they have had contact toward the north. Actually, Songhay emigrants have established villages in the northern part of the Ouagadougou circle, and the dyer's craft is their chief industry. This strongly corroborates our theory. Let us add that /535/ the Mossi practice dyeing in certain places, at certain spots, so to speak. One may not find a single dyer in a large number of Mossi villages, and then all at once come upon a locality with thirty dyers' wells, such as Yakki for example.

386 To present a Ouagadougou dyer, here is a Mossi by the name
249 of Gomdounguiba Nangakoré. He does not himself cultivate indigo. He buys it at market in loaves or balls. Anyone may grow indigo among the Mossi (see the section on cultivation above). When it
[435] is ripe, the leaves are gathered, heaped in a wooden gourd, and pressed to make loaves worth 50, 100, or 500 cowries. The dyer buys the loaves at market.

386 He dyes either cotton threads or strips, or even garments (cloaks, etc.). The item to be dyed is brought to him. In short, he usually does custom work.

Sometimes, nevertheless, he buys thread, strips, cloaks, or skirts, dyes them, and has them sold at market by his wife or wives.

Every dyer sinks a dyeing well outside, but right beside, his soukala. He makes a neatly squared hole, quadrangular, about 60 centimeters long by 60 wide and 1 meter deep. This hole is tamped carefully several times, and the clay walls are polished with water prepared with néré bark. Finally, water is poured in to see whether it is watertight. About three days are needed to make one of those wells. Every dyer has one.

In order to dye thread, strips or garments, millet-stalk ashes are placed in water, strained, and tossed to the bottom of the dyeing hole. Then come the ashes of a tree called gouara by the Mossi (the ashes themselves are called zato or iato). They are laid

The Mossi grow tobacco in fields around their

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homesteads, where they also cultivate their most important cash crops, cotton and indigo, which are used in the manufacture and dyeing of cotton cloth.

The wild fauna of Mossi country include several species of antelope, deer, monkeys, rabbits, snakes, and wild pigs. Elephants roam the beds of rivers and streams and often destroy cultivated fields, while lions and hyenas distress the people by attacking livestock. The pools and rivers of Mossi country are inhabited by turtles, crocodiles, and various species of scaled and scaleless fish. Chickens, muscovy ducks, and half-domesticated guinea fowl are the most valuable species of birds.

The Mossi have long been famous for their splendid donkeys and horses. Donkeys are sometimes ridden, but they are used primarily as beasts of burden. Horses are important for military and ceremonial purposes and for export to the tsetse-fly zones to the south. The Mossi raise two main types of cattle: a zebu-like animal in the northern regions and a dwarf variety in the south. These animals are raised primarily for their milk and for export, and are seldom killed for meat until they are fairly old. Goats and sheep provide the main source of meat. Hog-raising is not widespread, and seems to be declining in importance with the increased observance of Islamic food taboos, which is on the uprise even among people who are still pagans.

The subsoil of Mossi country is not well known, but so far there have been no major discoveries of mineral deposits. The only known gold field remained unworked in aboriginal times. The Mossi do not like to wear gold ornaments, preferring jewelry worked from imported copper and silver. The northern Mossi worked their local iron in aboriginal times, but those in the south obtained this metal from caravan traders.

The nineteenth-century reports of Barth and other European travelers indicate that the Mossi conducted a rather extensive foreign trade. At least six caravan routes passed through their territory, and traders such as the Hausa and Mandingo visited the important Mossi trading centers at Yako, Pouitenga, and Ouagadougou, where they exchanged Saharan and forest products for Mossi livestock and cloth.[8]

The Mossi belong to the Voltaic culture area, a name given by Delafosse to the regions drained by the Black, Red, and White Voltas and their tributaries. The area embraces parts of Mali, the Ivory Coast, Dahomey, the Upper Volta, and northern Ghana.[4] It includes a vast congeries of peoples such as the Dagomba, Mamprusi, Dagari, Birifo, Senufo, Gurmanche, Gurunsi, Lobi, Bobo, Tallensi, Konkomba, Dogon, Somba, Fulse, and Ninisi, all of whom speak languages belonging to the Gur or Moshi-Grunshi group of

12:Skinner E-4,5 (1955-1957) 1962
FA28 Mossi FA28

Red and White Voltas are merely a series of small stagnant pools during the dry season. In some low-lying areas around the main water courses, trapped water provides the moisture for dank riverine vegetation.

The soils of Mossi country are mainly ferruginous with red argils and pure silicates of aluminum predominating in the northern region. The soils in the south are thin, sandy, and formed from the decomposition of crystalline rocks and sandstones. During the dry season the Mossi landscape appears too sterile to produce plant life, but with the first drops of rain the entire country soon becomes covered with the grasses and shrubs which are characteristic of this Sudanese region. The uncultivated but valuable trees of this area include the Baobab *(Adansonia digitata)*, the locust bean *(Parkia biglobosa)*, the shea-butter *(Butyrospermum parkii)*, the tamarind *(Tamarindus indica)* and the kapok *(Bombax costatum)*. The plants which the Mossi cultivate include varieties of cereals, roots and legumes. Sorghums *(Sorghum vulgare)* and millets *(Pennisetum typhoides)* are their staples, with maize *(Zea mays)* filling the role of a secondary but rather useful crop because its growing cycle is shorter than that of other important crops and it breaks the "hungry period." Maize would be a more important crop to the Mossi if it could grow on soil less fertile than what is normally available around the Mossi compound—the area where it brings the greatest yield. Peanuts, onions, rice, beans, okra, peas and sweet potatoes are other food crops. Tobacco is grown for local consumption, but the crops which have the greatest export value are cotton and indigo, used for making cloth and dyeing it.

The wild fauna of the country does not provide a major part of the food needs of the Mossi people. The several species of deer and antelope, monkeys, rabbits and wild pig are hunted and used for food. But the elephants and lions which are also found in the country are sources of great distress to the people because the former decimate the growing crops and the latter attack and kill the grazing animals.

The Mossi rear two main types of cattle: a zebu-like one in the northern regions and a small dwarf variety in the south. These animals are kept primarily for their milk and for export, and are seldom killed for meat until they are very old. The animals which provide the Mossi with meat are goats, sheep, chickens and guinea fowls. Pig-raising is not widespread and seems to be declining in importance with the increasing observance of Islamic food taboos, even among people who are still pagan. Fish forms only a minor part of the Mossi diet and is obtained mainly from traders rather than from local activities. The Mossi also rear donkeys and horses for which they have